

1990 SINGLE HARVEST TAWNY PORT



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly two centuries Graham's has cultivated its reputation as one of the greatest names in Port. The quality of Graham's Port relies on the finest grapes, primarily sourced from five iconic quintas in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, which are privately owned by members of the Symington family.

THE WINE

In 1890, Graham's built an imposing new port ageing lodge in Vila Nova de Gaia and this 1990 Single Harvest release commemorates the lodge's Centennial. Peter Symington, winemaker at the time, made a selection of the finest wines sourced from Quinta dos Malvedos and Quinta das Lages, which he earmarked for long-term ageing in seasoned oak casks for future release. Peter's son, Charles, worked with his father closely, following the wines' development in wood. On Peter's retirement in 2009, Charles succeeded him as head winemaker and taster and having accompanied this wines' ageing, he has now selected the finest casks that he has identified as showing particularly fine structure and elegance, meriting their bottling in Graham's Bicentenary year.

HARVEST NOTES

While rainfall since the start of the year was only half the average up until the summer, what did fall arrived at nicely spaced intervals, particularly during the spring and summer, and this largely attenuated the shortfall in total precipitation. Prolific budding and subsequent flowering under ideal conditions paved the way for a large crop, a welcome prospect after two short years. Maturations and ripening faltered at times during the searing heat of July and August, but late August rain ended the heatwave and further rain in mid-September refreshed the vines and allowed the berries to fully ripen. The grapes entering the wineries were uniformly healthy from start to finish during the vintage. 1990 appeared to be one of those unusual years where both quantity and quality prevailed.

WINEMAKERS

Peter Symington subsequently assisted by Charles Symington in accompanying the wine's ageing in seasoned oak casks.

PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region and Quinta das Lages in the Rio Torto area. Traditional Douro grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinta Amarela.

STORAGE · SERVING · FOOD PAIRING

Graham's 1990 Single Harvest is a fabulous accompaniment to dark chocolate, caramel or vanilla based desserts, and can also be enjoyed alone, as a dessert in its own right. It is recommended that the wine be served lightly chilled to enjoy it at its best. Once open, the wine will keep in good condition for up to a month.

TASTING NOTE

The wine shows a golden orange core with copper-hued rims. Soft caramel aromas meld with floral honeysuckle scents and creamy vanilla notes. On the palate, bright apricot and orange flavours accentuate the port's vitality and freshness, belying its 30 years wood-ageing. The wine's sublime texture reflects its balance and finesse.

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 4.84 g/L (tartaric acid)
Baumé: 4.5
Allergy advice: Contains sulphites